

Fellowship through home winemaking
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**Press Cuttings
 August 2011**

President	Bill Loughlin	5786 5047	Treasurer	David Pryor	9439 4933
Past President	Spencer Field	9710 1928	Committee	Trevor Sleep	94392352
Secretary	Gary Campanella	0409 198 884	Committee	Darko Postruzin	94342617
Show Director	Greg Martin	0410 683 793	Committee	Zenon Kolacz	9879 0379
Newsletter	Richard Bortko	9811 8219	Communications	Marcel Theunissen	5962 5153



The Guild encourages the responsible consumption of alcohol

The Guild meets on the last Friday of each month (except December)
 at the Eltham Living & Learning Centre at 7.45 pm
Next meeting: 26 August 2011

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Next Meeting – 26 August

7:45 pm start at the Eltham Living & Learning Centre 739 Main Rd Eltham.

Agenda:

- **Major Presentation** Danny Capellani will discuss the 2011 co-operative venture with grape types Viognier and Lagrein.

Please bring along samples of wines you have made with these varieties and we can compare with some commercial examples Danny has secured.

There may be some time for other varietals, so bring them along.

- **Any other business**

Guests checking out joining the Guild are welcome to our regular meetings, as always.

President's Press

Bill Loughlin

As the incoming President, I wish first of all to pay tribute to Spencer's 3 years guiding the Guild to a better and more interesting one. His shoes will be hard to fill.

I will endeavour to guide the Guild as far as is practical, in accordance with the topics you raised in the questionnaire most of you responded to in 2010. All not for profit organizations depend entirely on the willingness of members to attend meetings and volunteer for projects the Guild arranges. I ask you to do your part as best you can and, if you do, the Guild can develop into one you will want to remain associated with. The forthcoming Annual Wine Show in November is an activity where we especially need your contribution. Volunteers will be sought at the September and October meetings.

As President I am always open to suggestions for Guild topics, so do not hesitate to contact me.

The response to our Annual Winery Weekender to Heathcote in October was disappointing with low numbers making the hiring of a bus not economic. We have had to cancel the trip this time. Thank you Trevor for the hard work you put in to make this a good event. It is possible that cost of living pressures contributed to this outcome. The Management Committee invites you to bring forward suggestions as to the form future winery weekenders should take.

Minutes of AGM held on 29 July 2011

Meeting was attended by 24 members.

Apologies: Gary Campanella, Darko Prostruzin, Danny Cappellani, Milan Knezevic, Greg Martin, Neil & Myrna Johannesen

Previous Minutes

In the absence of the Secretary, the minutes of the previous AGM held on 30 June 2010 were read by David Pryor.

Motion: That the minutes be accepted.

Proposed: Zenon Kolacz Seconded: Con Proussalis Motion passed.

President's Report

Spencer Field noted that his full report was included in the newsletter. He stressed the importance of members continuing to volunteer to help the Guild with its various activities. A strong volunteer culture he believed was critical to the Guild's ongoing success. He said the Guild had a wide skill base and the incoming committee should continue to utilise this resource. However some skills such as IT and formal winemaking were rare. He said that he will be stepping down after 3 years as President. He felt he was leaving the Guild in good shape with some excellent upcoming talent prepared to take over responsibility. He wanted to thank all the members for their support over the time of his presidency however he particularly wanted to thank the following in no particular order for the reasons outlined in the newsletter: John & Roma O'Callaghan, Greg Martin, Garry Campanella, Mario Fantin, Harry Gilham, Salute Winemakes (Danny/Geoff/Zenon/Bill), Richard Bortko, David Pryor, Marcel Theunissen. He concluded by thanking the members for having him as President.

Motion: That the President's report be accepted.

Proposed: Zenon Kolacz Seconded: Bill Bussau Motion passed

Treasurer's Report

David Pryor tabled a detailed financial statement. He noted that this was the first time in many years that the Guild had actually made a loss. The main contributing factor was the Wine Show which had made a very small profit (\$174) when in the past it had been a major source of income for the Guild. The field trip had also incurred a deficit of \$584. The situation was mitigated by a significant interest income of \$818 derived from the Guild's invested funds (approximately \$17k). The increase of members' subscription fees this year will also help.

Spencer Field added that the new Show Director is actively seeking to address the financial situation with the Show. Only one hall at the Community Centre will be hired this year instead of the usual two. Also the Show Committee was looking at moving the event to another venue altogether next year in an effort to save money.

Motion: That the Treasurer's report be accepted.

Proposed: Bill Bussau Seconded: Zenon Kolacz Motion passed

Election of Office Bearers

Spencer Field then formally stood down as President and handed control of the meeting to Harry Gilham for the election of new office bearers.

Harry commented that he believed that the Guild had 'plateaued' and addressing this was a key challenge for the new team.

Election of President

Only one nomination received - Bill Loughlin

Proposed: Spencer Field Seconded: Trevor Sleep Bill elected unopposed

Harry handed control of the meeting to the new President for the election of remaining office bearers.

Election of Secretary

Only one nomination received - Gary Campanella (Gary not present but had indicated that he was prepared to accept the nomination)

Proposed: Spencer Field Seconded: Bill Bussau Gary elected unopposed

Election of Wine Show Director & Committee Member

Only one nomination received - Greg Martin (Greg not present but had indicated that he was prepared to accept the nomination)

Proposed: Spencer Field Seconded: Bill Bussau Greg elected unopposed

Election of Treasurer

Only one nomination received - David Pryor

Proposed: Spencer Field Seconded: Bill Bussau David elected unopposed

Election of Committee Member

Nomination received - Darko Prostruzin (Darko not present but had indicated that he was prepared to accept the nomination)

Proposed: Spencer Field Seconded: Bill Bussau Darko elected unopposed

Election of Committee Member

Nomination received - Trevor Sleep

Proposed: Spencer Field Seconded: Joe Cucuzza Trevor elected unopposed

Election of Committee Member

Nomination received - Zenon Kolacz

Proposed: Bill Bussau Seconded: David Pryor Zenon elected unopposed

Election to special role 'Consultant to Committee'

Nomination received - Mario Fantin

Proposed: Spencer Field Seconded: Zenon Kolacz Mario appointed unopposed

Spencer Field automatically fills the role of Past President on the Committee.

Election of Newsletter Editor

Nomination received - Richard Bortko (Richard not present but had indicated that he was prepared to accept the nomination)

Proposed: Spencer Field Seconded: Bill Bussau Richard elected unopposed

Election of Website Manager

Nomination received - Marcel Theunissen (Marcel not present but had indicated that he was prepared to accept the nomination)

Proposed: Spencer Field Seconded: Bill Bussau Marcel elected unopposed

Election of Asset Manager

Nomination received - Geoff Neagle (Geoff not present but had indicated that he was prepared to accept the nomination)

Proposed: Spencer Field Seconded: Zenon Kolacz Geoff elected unopposed

General Business

Bill Loughlin and Trevor Sleep handed out a sheet which contained a number of options relating the wine guild tour which was proposed for the weekend of the 8 & 9 October. Bill spoke about how important it was to have sufficient numbers of members and their friends participate in order to justify the high cost of the bus. Trevor spoke about how important it was for decisions to be made quickly as accommodation in Nagambie and Bendigo was very limited because of the Heathcote Food and Wine Festival being held on the same weekend.

David Pryor reminded members that subscriptions were now overdue and should be paid before the end of August if people wanted to retain their membership.

Mario Fantin concluded the AGM by formally thanking Spencer on behalf of all members for his contribution to the Guild over his 3 years as President. Mario noted that Spencer had been one of the most dynamic Presidents the guild had experienced. He had put his 'heart and soul' into the job always looking at ways to ensure the Guild met members' expectations and needs. Spencer's achievements are too numerous to mention however in summary it can be said that all members have improved their winemaking skills over the past 3 years and have enjoyed the learning experience along the way. Thank you Spencer and we look forward to your ongoing contribution to the Guild as committee member in the role of Past President.

Minutes prepared by Mario Fantin as the Secretary (Gary Campanella) was not in attendance at the meeting due to illness.

Subscriptions are now overdue!!

The Guild Constitution says that annual membership must be paid by 30 June!

So folks, time to pay up. Remember you get a lot for a very small sub: \$30 single; \$35 family. Pay to the Treasurer at the meeting or by cheque/postal order to 58 Kent-Hughes Rd, Eltham 3095; or by EFT using **surname as reference** - Eltham & District Winemakers Guild Inc. **BSB: 033 091 Account: 283851**

Eltham members lunch at Frankston Show

Spencer Field

Don't forget the Frankston Show on 28 August. And better still, don't forget our lunch at the Show in *Josephine's Restaurant* just outside the Wine Show pavilion. The Show and the Lunch is being held at The Briars Barn, 450 Nepean Hwy, Mt Martha. (Melway 151 - E1). The menu has a good range of delights and prices for main course range from \$15 to \$30 per head.

Bring your partner or a friend or two. For last year's luncheon, about 22 Eltham members were present and the lunch and camaraderie was a great highlight of the day.

To ensure seating, RSVP as soon as possible to Spencer on 0408 300523 or spencerseq@gmail.com.

Port Club Revival

Spencer Field

At the July meeting, little interest was expressed in joining the Port Club established a decade ago. **Alan Blackman, John Gaffney and I** think this is regrettable since the port, already aged 10 years, has some excellent potential. This is Alan's assessment of the port:

"It has a good tawny appearance, it has a rich port nose, last time I tasted it did I pick some slight smoky notes? There is a slight character there that I can't lay a word on, then next whiff it's gone leaving a pretty clean port like aroma. The palate is round smooth fruity and sweet, definitely not the worst port I have tried. Tannins seem quite right, woody character seems appropriate on the nose and the palate, the beginnings of a rancho like character is

also starting to form. Just compared it to another port and I think it comes across pretty well. A fraction dryer and a fraction less luscious and with a fresher wood character. In summary, I am happy and I think we can run with this baby."

So the three of us plan to give notice to current port club members to re-register their interest and to "get involved" and to resurrect the Club and continue to improve and age the port (all 180 ltrs) in its oak barrel. So port club members can expect to hear further by email. We can improve the port by adding fresh material (distributing a few bottles to members to make room).

To any Guild member not already a Port Club member but interested in joining in, this is your last chance to do so - please get in touch with Spencer, Alan or John NOW.

There also is an opportunity for an existing or new member to take over the care of the port and its barrel.

The Ultimate Beginners Mead Recipe, Sweet sack Mead balanced to use Bread Yeast

Hamish Lucas (new member, welcomed only last month)

A very experienced meadher named Joe Mattioli once, in an attempt to bring more people to the art, developed a simple but foolproof recipe that makes good drinkable mead in a very short time, somewhere between immediately as it clears and 6 months after pitching.

The recipe he developed is a spice orange mead, or melomel - (a mead made with fruit). As the fruit component is so small, it has been argued that it could be called an orange methaglen - (spiced mead)

Some people even tried coining the portmanteau of 'methomel' to describe such meads. No matter what it's called, it's still a mead.

Variations to the recipe are not advised, especially those regarding the orange or yeast. This is a carefully balanced recipe where everything is added up front, then it's left in a corner and forgotten.

I have now made some 10 batches, some with small variations, such as the aniseed mead sampled last month. My first mead, sampled at the July EDWG meeting, was made with too little honey, and therefore too dry. As such it was unbalanced, with a nasty aftertaste.

Here's Joe's recipe. Modify with caution! References: www.gotmead.com and www.aussiehomebrewer.com.au (link within - <http://www.aussiehomebrewer.com/forum/index.php?showtopic=32762>)

"This recipe is designed for beginners. Everyone else with an opinion can just bugger off!

1.6kg honey (never boiled or lose the taste and aromas) (if I meant 1.5kg I would have written it)

1 large orange (at most cut into eight pieces -- rind and all)

1 small handful of raisins (25 if you can count)

1 stick of cinnamon (its brown, its wood, its good)

1 whole clove (or 2 if you like high potency)

optional (a pinch of nutmeg and allspice) (very small mind you)

1 tsp of bread yeast (now don't get holy on me about bread yeast -- after all this recipe is DESIGNED for it)

Balance water to bring batch out to 3.8 litres (did you know, there are 3.785411 litres per

US gallon)

Use a clean 5 litre demijohn.

Dissolve honey in some warm water and put in demijohn.

Wash orange well to remove any pesticides and slice into eights (may wish to zest slightly, just shove 'em through the demijohn's hole)

Put in raisins, clove, cinnamon stick, any optional ingredients and fill demijohn with water to about 3.8 litres with cold water (need some room for some foam -- you can top off with more water after the first few days foaming frenzy). (You did remember to pour in a measured 3.8 litres and mark off the level on the outside of the glass demijohn before hand right?)

Shake the hell out of the demijohn with the top on or bung in (of course). This is your sophisticated oxygenation process.

When liquid is at room temperature, put in 1 tsp of bread yeast (no you don't have to rehydrate it first -- the ancients did not even have that word in their vocabulary -- just put it in and give it a gentle swirl or not)(The yeast can fight for their own territory).

Install water airlock. Put in dark place. It will start working immediately or in an hour. (Don't use grandma's bread yeast she bought years before she passed away in the 90's -- use the fresh stuff) (Wait 3 hours before you panic or call me).

After major foaming stops in a few days add some water and then keep your hands off of it. (Don't shake it! Don't mess with them yeastes! Leave them alone except it's okay to open your cabinet to inhale deeply the smell every once in a while.)

Racking -- Don't you dare!

Additional feeding -- No! NO!

More stirring or shaking -- You are not listening, do not touch!

After 2 months and maybe a few days it will slow down to a stop and clear all by itself. (How about that! You are not so important after all) Then you can put a hose in with a small cloth filter on the end into the clear part and siphon off the golden nectar.

If you wait long enough even the oranges will sink to the bottom but I never waited that long. If it is clear it is ready. You don't need a cold basement. It does better in a kitchen in the dark. (Like in a cabinet) likes a little heat (20C-25C). If it didn't work out... you screwed up and didn't read my instructions (or used grandma's bread yeast she bought years before she passed away). If it didn't work out then take up another hobby. Mead is not for you. It is too complicated.

If you were successful, which I am 99% certain you will be, then enjoy your mead. When you get ready to make different types of mead, you will probably have to unlearn some of these practices I have taught you, but hey -- This recipe and procedure works with these ingredients so don't knock it. It was your first mead. It was my tenth. Sometimes, even the experts can forget all they know and make good ancient mead.

This mead should finish quite sweet, if it finished dry, most likely your bread yeast has higher alcohol tolerance than Fleishmann's Bread Yeast (original recipe USA brand of dry yeast -- 12% alc tol. and high flocculation). In Australia for the past few years all the dry yeast sold is imported from China. So add more honey in the next batch and so on until it finishes sweet instead of dry or switch brands (but then again all the Australian brands today are probably from the same barrel of imported China dry yeast). Don't like it sweet? Add less honey next time.

Keep in mind, that will completely void the "warranty" of Ancient Orange recipe if you randomly use a different yeast. Different yeasts have different alcohol tolerance, and it

*just so happens that the Fleishman's active dry bread yeast is perfect for this recipe in regards to alcohol tolerance. Using another yeast would probably give better results *IF* the honey was re-balanced to suit the yeast. Again, this recipe is all about *BALANCE*. The bitterness from the orange and the sweetness of the honey balance perfectly with the alcohol level. I don't know if I just don't have a well enough educated palate or what, but I can't discern any yeast flavour in my Ancient Orange. It is young even by this recipe's standard; the batch cleared at about 4 weeks and is currently in bottles. Even at such an extremely young age, it turned out incredibly smooth with a wonderful flavour of the varietal honey that I used. The spices are "just right" and everything comes together perfectly. If it is not clear, just wait longer as one day it will magically turn from cloudy to clear and the fruit will drop meaning its time to bottle. Like any mead if you leave this one to age (although only need 6 months) then it just keeps tasting better. Foaming and clearing times are dependent upon yeast and temperature conditions."*

Wine Quotes and News

Articles wanted

Articles of interest, whether they are quotes or newsworthy, are requested from members. If you have a draft version or need some assistance, I'm happy to assist for its inclusion.

(Ed.)

Wine Quotes

*"Let us have wine and women, mirth and laughter,
Sermons and soda-water the day after".*

Lord Byron

Don Juan

"It is well to remember that there are five reasons for drinking: the arrival of a friend; one's present or future thirst; the excellence of the wine; or any other reason".

Latin saying

42nd ELTHAM WINE SHOW



This is a great opportunity to have your country or grape wine assessed by professionals



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*Fellowship through home winemaking: Share,
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Sunday 20th November 2011

**11 am - 3 pm Eltham Community Centre
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Only \$15 entry (Winemaker entrants free!)

FEATURING: workshops; trade exhibits; tastings of medal winning wines; major awards for Best country & Best grape winemakers; Best woman winemaker; Best Hybrid Wine; as well as awards for over 30 other wine classes

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***Watch out for entry forms from our sponsors
and on our website in September:***

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For Further Information: 03 9437 0053 or Email: cheers@amateurwine.org.au

Trading Barrel

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Cellar Plus also has now in stock Accuvin wine test kits from the USA , which are a low cost way for testing every thing from Free SO₂ sulphur in wine, your pH or malic acid to see MLF ferments are complete. It could be a cheaper and simpler option, for those who are unable to leave samples at the Cellar Plus store, for their more analytical laboratory testing service which is still available with results returned usually within 24-72 hrs.

Some Helpful Products For you to Consider!

From: Cellar Plus

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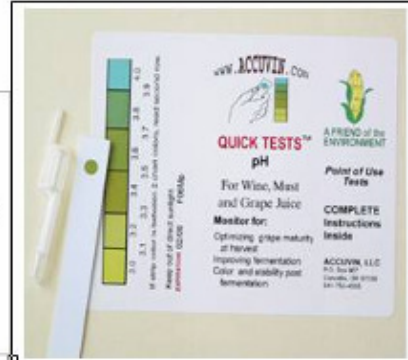
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Cellar Plus has moved its Epping retail / trade Showroom from Yale St just around the corner on to the main road at 218 Cooper St (near the Medical Centre), with an expanded display space which allows the wine enthusiast an improved opportunity to roam around the many tanks, pumps, presses on display, and not to mention an internal cool room with ample yeast for all us winemakers and plenty of hops styles to please the advanced brewers.

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